

STANDARDS HELP FARM PROBLEMS

Lesson Taught by Denmark's Success in Butter Business Is Emphasized.

OF BENEFIT IN HOME TRADE

Recent Importations Bearing Well-Known Foreign Brand Call Attention to Value of Recognized Grades in Marketing.

(Prepared by the United States Department of Agriculture.)

It was no less a person than Shakespeare's Hamlet who asserted that there was something rotten in Denmark. But whatever truth there may have been in that assertion, American butter interests today readily acknowledge that there is nothing impure in Denmark's butter.

Danish butter usually is of very good quality. That, in fact, is the reason that dairy and butter interests in the United States have been looking with a suggestion of concern—more than is deserved, perhaps—on the importation of Danish butter which has been taking place at New York recently at the rate of several hundred cases weekly, each case weighing 112 pounds. Experts use this incident to emphasize the lesson which Denmark's success in the butter business teaches with respect to standardization. While perhaps the greatest value resulting from the application of standards in Denmark lies in its benefit to that country's export butter trade, in America a corresponding benefit could be enjoyed in domestic trade, since our home butter consumption normally far exceeds our exports.

A Recognized Brand.

The Danish government has a brand which the law provides can be placed on all butter meeting certain rather exacting requirements. This is the brand to be found on the cases which have been arriving at New York and which is recognized the world over as a guaranty of good quality. Experts in American dairy marketing problems point to the value of the Danish official mark not with the idea of advocating that this government adopt a similar plan of officially branding butter, but to emphasize the value which results from adopting recognized standards. They call attention to the fact that America is producing much butter which scores as high or higher than the Danish importations.

In some cases private brands are well enough known to profit fully by

the high grade maintained. But this can not be said of all American butter of fine quality. Today no uniform grades are universally adhered to and consequently much butter has to be marketed at lower prices than it would otherwise bring because it bears no brand or score indicating its real value.

Apply Grades More Widely.

The government has established standards for scoring butter and anyone who will get in touch with one of the five principal butter markets where inspectors are maintained—Minneapolis, Chicago, New York, Philadelphia, Boston—can have his butter inspected at small cost. What is needed, it is claimed, is that the federal grades be more generally applied. Not only would high-grade butter more generally command the price it deserves, but many producers now more or less indifferent to grading would be induced to improve the quality of their output.

A few weeks ago perishable food inspectors representing the Bureau of Markets, United States Department of Agriculture, were called on to inspect 4,000,000 pounds of butter intended for export to a European country. The bureau was able to certify that most of the butter came up to the standard required by the exporting house. Having received federal certificates to this effect the exporters could safely proceed with their shipments to Europe. The incident is considered of special interest because the house exporting the 4,000,000 pounds had previously had trouble with an "unspected" shipment abroad because it did not come up to specifications. By utilizing the federal inspection service it was possible for these exporters to be sure that butter accepted for shipment was up to a certain standard.

Standardization Promotes Efficiency.

Since the inauguration of federal food inspection by the Bureau of Markets in 1917, an increasing number of producers, buyers, and sellers have come to appreciate its value, as is indicated by the demand for inspection of perishable fruits and vegetables and butter. This is a big advance in the right direction, market experts say, but immeasurably greater benefits can be enjoyed when producers and dealers generally come to understand the grades which inspectors apply, and constantly work with them in view. Standardization will promote efficiency, not only in the butter industry, but in handling most perishable fruits and vegetables.

With a wide acceptance of federal grades and standards, production could be carried on far more profitably and distribution far more economically than at present. Anyone interested in this question can secure full information by writing the Bureau of Markets, United States Department of Agriculture, Washington, D. C.

The KITCHEN CABINET

Hordes of tiny toilers are working in our service night and day to keep the world wholesome and all the races of beings supplied with life stuff.

SALADS, SOME OLD, SOME NEW.

For any other meat except breakfast salads are a welcome part of any menu.

Vegetable Salad.—Chop four large cucumbers, one small onion and two tablespoons of parsley, mix well, with mayonnaise and stuff tomatoes with the mixture thus prepared.

Brunswick Salad.—To one and one-half cups of finely cut celery add one cup of shredded cabbage and one cup of nut meats. Moisten with

Boiled Dressing.—Beat into the yolks of seven eggs four tablespoons of olive oil, then add one-half cup of melted butter, the juice of one lemon, three teaspoons of salt, one-half cup of vinegar, one tablespoon of sugar mixed with one-half teaspoon of mustard. Cook all together until mixture coats the spoon.

Potato Salad.—Slice all of the following ingredients thin: Three small cucumbers, three stalks of celery, ten small boiled potatoes, four hard cooked eggs. Arrange in layers, sprinkling each layer with minced onion. Pour over the above boiled dressing and let stand to season.

Pineapple Salad.—Mix pineapple, diced, with equal parts of diced celery and half the quantity of blanched and shredded almonds. Serve in nests of head lettuce with mayonnaise dressing served in the shell of a small pineapple, garnished with perfect leaves taken from the top.

Cheese Balls.—Take Neufchatel or any cream cheese, add cream, chopped chives and blanched almonds with a little chopped pepper. Make into small balls, arrange on lettuce and serve with boiled dressing or mayonnaise.

Berkshire Salad.—Mix two cups of cold rice potatoes with one cup of peach meats cut in bits. Marinate with French dressing and serve in a mound of watercress and garnish with halves of pecans.

Serve overlapping slices of tomato and cucumber, sprinkled with chopped onion. Serve with French dressing.

If you can't get to be uncommon through going straight, you'll never get to it through being crooked.—Dickens.

GOOD THINGS FOR NICE OCCASIONS.

Take a file of beef, trim it neatly and lay in a deep dish with an onion cut in slices, two bay leaves, a sprig of parsley, whole pepper and salt, and olive oil to taste it well. Let the file lie in this marinade for six hours, turning occasionally, then roast in a hot oven; let it be rather underdone. Serve surrounded by macaroni cooked as follows:

Put into a saucepan a half-cupful of tomato puree, three tablespoons of butter and two or three tablespoons of the meat gravy; season well with pepper and salt to taste. Bring to the boiling point and simmer for a few minutes, then add a little at a time, some previously-cooked macaroni. Toss all gently and mix in at the last, three teaspoons of Parmesan cheese.

Spinach With Cream.—Wash three pounds of spinach and put it in a large saucepan; cook over the heat, stirring occasionally 12 minutes, then put through a fine sieve, saving all the liquor; add four tablespoons of butter and pepper and salt to taste; cook slowly for 15 minutes, then add three tablespoons of cream; mix well and pile in the center of a dish with fried croquettes surrounding the spinach.

Poppy Seed Wafers.—Take two cups of milk, two eggs, three tablespoons of olive oil, three-fourths of a cup of sugar, one-fourth of a pound of poppy seeds, two teaspoons of baking powder, a little salt and flour to roll out. Roll very thin, cut with a cookie cutter and bake in a hot oven.

Crepe de Marrons.—Take half a pound of large chestnuts, cut a cross on each, and boil them in plenty of water till the outer and inner skins can be easily removed. Then pound them in a mortar, and pass through a fine sieve into a dish, adding a few drops of milk to soften the mixture. Next, beat the yolks of three eggs with one-half cupful of cream and the same of milk; sweeten with one-quarter of a cupful of sugar, add a few drops of vanilla and strain the mixture into a double boiler. Stir the mixture over the fire until it thickens, then add a little less than half an ounce of gelatin, which has been soaked in a little cold water and dissolved over the heat. Pour this custard gradually onto the chestnut puree, mixing well, then pour into a hollow mold. When ready to serve unmold and fill the center with a half-cupful of whipped cream colored with a bit of pink sugar.

Coconut Soup.—Put the meat of half a coconut from which the brown skin has been carefully peeled through a meat chopper two or three times until fine and smooth. Cook gently one hour

in one quart of white stock. Thicken with one tablespoonful of rice flour. Add one tablespoonful of lemon juice, one tablespoonful of soy, one quarter of a cupful of sour orange juice, a speck of cayenne and nutmeg, with salt to taste. Roll ten minutes. Soft boiled rice may be used in place of the rice flour. Put it through a fine sieve.

If this whole world followed you—
Followed to the letter—
Would it be a nobler world,
All deceit and falsehood hurled
From it altogether;
Madness, selfishness and lust
Banished from beneath the crust
Covering hearts from view?
Tell me, if it followed you
Would the world be better?

OUR DAILY FOOD.

Here is a fruit soup that someone who is fond of such soups may desire to try:

Prune Soup.—Wash and soak one pound of prunes in three pints of cold water overnight. In the morning heat slowly and add

one lemon sliced very thin, and one stick of cinnamon; cook below the simmering point until the prunes are tender but unbroken. Add water if needed, as there should be three pints when done; add three tablespoons of sage, a pinch of salt and sufficient sugar to sweeten. Cook until the sage is transparent. Remove the cinnamon, add two-thirds of a cupful of orange juice, reheat and serve at once.

Quick Coffee Cake.—Sift together one pint of flour, one-third of a cupful of sugar, three teaspoons of baking powder, half a teaspoonful each of salt and cinnamon. Mix to a soft dough with half a cupful of milk stirred into a beaten egg. Add four tablespoons of softened butter. Spread the mixture in a shallow pan and sprinkle with sugar and cinnamon. Add raisins if desired. Bake in a moderate oven and serve with coffee.

Creamed Liver.—Take calf's liver left from a previous meal, chop it and add to a cream sauce. Arrange thin slices of toasted bread with a slice of cooked bacon on each; pour over the creamed liver and serve.

Baked Squabs.—Cut five squabs into four pieces each and flatten lightly by pounding. Put the livers to cook in a little salted water. Season each piece of squab with salt and pepper. Line a baking dish with chopped ham, sprinkle with chopped chives, place a layer of squabs, then a layer of hard cooked eggs, a sprinkling of ham, chives and another layer of squabs. Crush the livers, mix with one tablespoonful each of flour and butter, add a pint of chicken or veal stock and pour over the squabs. Cover with oiled paper and bake one hour.

Who bears another's burden will find from day to day
His own is always lightened or lifted quite away.

GOOD THINGS FOR THE INVALID.

If ever pains should be taken to serve daintily and garnish dishes appropriately, it is when serving an invalid. Small portions of food of the right temperature on our prettiest china served with the cook's best skill will make the food appetizing.

Beef-Tea Jelly.—Cover with cold water one-third of a box of gelatin; let stand one hour then pour over two cups of boiling beef tea, season to taste and set aside to cool in small cups. Serve with toasted crackers.

Calf's-Foot Broth.—Cut up two calf's feet and put them into a saucepan with two quarts of water, a carrot, a few pieces of celery or leaves, salt and mace to season. Simmer for three hours slowly until half of the liquor is cooked away; strain and add more seasoning if needed.

Barley Water.—Take four tablespoons of pearl barley, well washed add three cups of water, boil for 25 minutes; sweeten and flavor to taste.

Oatmeal Gruel.—Take four tablespoons of oatmeal mixed with half a cupful of water, cold. Put a pint of water in a saucepan with a pinch of salt. When boiling stir in the oatmeal; boil slowly for 20 minutes, strain and serve.

Egg Gruel.—Beat the whites of three eggs to a stiff froth, then add one cupful of fresh barley gruel; allow it to stand over the heat without boiling, then add such seasoning as desired. Turn into a mold and serve cold with cream.

Chicken Puree.—Take the white meat from the breast of a chicken which has been roasted; add a tablespoonful of bread crumbs. Pound the bread and meat, mixing with a little broth to moisten to the consistency of cream, season to taste, heat and serve in small bouillon cups.

Blanc-Mango.—Add three tablespoons of gelatin to a quart of new milk; boil until all is dissolved, then pour in a cupful of cream; add sugar and flavoring to taste, nutmeg or lemon if desired, pour into a mold and set on ice to cool.

Nuts and chopped fruit stirred into fondant, with colored layers of different flavors packed together in small buttered tins, may be cut in slices, making a most attractive and delicious nougat.

Nellie Maxwell

FEED IMPORTANT IN DUCK RAISING

Ready Market for Fowls 8 to 12 Weeks Old and Command Good Price.

FEED FOR YOUNG DUCKLINGS

Nothing Needed Until They Are 24 to 36 Hours Old, After Which They Should Be Fed Often—Good Fattening Ration.

(Prepared by the United States Department of Agriculture.)

Young ducks forced for rapid growth and marketed at from 8 to 12 weeks of age are called green ducks. They weigh from 5 to 6 pounds and are the principal source of income on commercial duck farms. The owner of a small flock of ducks will also find it profitable to crowd the growth of at least part of the ducklings that he raises and market them at 2 months of age.

Feeding Young Ducklings.

Ducklings do not need feed until they are from 24 to 36 hours old, after which they may be fed five times daily on a mixture of equal parts, by measure, of rolled oats and bread crumbs, with 3 per cent of sharp sand mixed in the feed. About the third day this feed is changed to equal parts bread, rolled oats, bran, and corn meal; then after the seventh day to 3 parts of bran, 1 part each of low-grade wheat flour and of corn meal, 10 per cent of green feed, and 5 per cent of beef scrap, with about 3 per cent of sand or grit in all of the rations.

Feed four times daily after the seventh day until the ducklings are 2 or 3 weeks old, when they need to be fed only three times daily. After

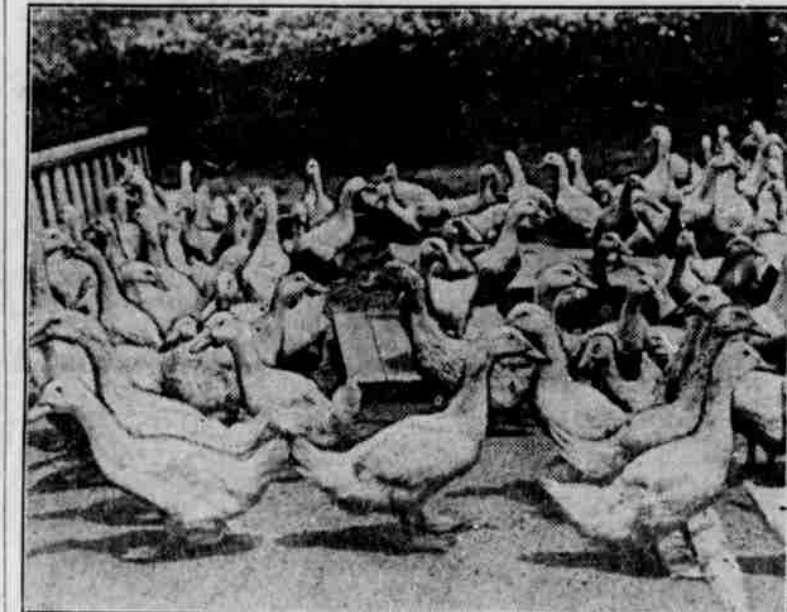
the ducklings are a week old the grit or sand may be fed either in the mash or in a hopper, but the common practice is to feed grit in all duck rations. Beef scrap is not usually fed until the ducks are a week old, when about 5 per cent is added to the ration, which amount is gradually increased to 15 per cent by the end of the third week. From this time on gradually increase the proportion of corn meal and decrease the bran until the ration becomes the fattening ration given below for those ducklings which are to be marketed.

Fattening Before Killing.

For two weeks before killing the ducklings to be marketed should be fattened on a ration made of 3 parts, by weight, of corn meal, 2 parts of low-grade flour or middlings, 1 part of bran, one-half part of beef scrap, with 3 per cent grit and 10 per cent green feed. Feed this mash three times daily, or use a mash of 3 parts meal, 1 part low-grade wheat flour, 1 part bran, 5 per cent beef scrap, and 3 per cent oyster shell, with the green feed and grit added.

The green feed is sometimes left out of the ration during the last seven days of fattening, as it tends to color the meat and may produce a slightly flabby rather than a firm flesh; however, it is easier to keep the ducklings in good feeding condition on a mash containing green feed. Boiled fish may replace the beef scrap, but should only be fed up to within two weeks before they are killed, as it may give a fishy taste to their flesh.

Green ducks are marketed at from 8 to 12 weeks of age, according to their condition and weight. Two or 3 per cent of oyster shell is recommended in most fattening rations, but bone ash, ground or cracked bone, or bone meal would appear to be better mineral feeds to add to these mixtures. If milk is available at profitable feeding prices, the rations recommended for crate-fattened chickens would give good results in fattening ducklings, producing a well-bled milk-fed green duck.



Pekin Ducks About Seven Weeks Old in Feeding Pen.

GREENS IN GARDENS THROUGHOUT SEASON

List to Select From Includes Different Varieties.

Culture of Various Plants Is Similar in Many Respects—Each Requires Rich Soil and Cultivation to Keep Surface Loose.

No home garden is complete without greens. The list from which to choose includes spinach, kale, chard, mustard, turnip tops, sour dock, bassella, and young beets. By proper seeding and the use of the right kind of plants, some kind of greens can be had growing in the garden throughout the frost-free season, according to garden specialists, United States department of agriculture.

Cabbage stored in a pit during the winter will produce a tender growth during the spring and may be used the same as spinach or other greens. The secret lies in getting a tender growth early in the spring, when our systems call for greens of some sort.

The culture of the various greens is similar in many respects. Each requires rich soil and sufficient cultivation to keep the surface loose and free from weeds. Spinach is a fall, winter, and early spring crop throughout the Southern states, a spring and fall crop in the middle states, and a late spring crop in the extreme northern part of the country. From Norfolk, Va., southward along the Atlantic coast, it is customary to cut spinach and kale during the winter, and ship it to the northern markets. Turnip tops are used almost universally throughout the South during the winter and early spring months as greens.

Spinach is generally grown on a bed raised three or four inches above the surrounding surface to insure good drainage. The beds are made about five or six feet in width, five to seven rows being planted lengthwise. Cover the seed about one-half inch and when the plants appear cultivate the ground between the rows. Fall sown spinach can be protected during the winter with a little straw or leaves and will come out in good condition in the spring provided the temperature does not go below 10 degrees or 12 degrees above zero during the winter, and providing the ground does not freeze and thaw too often.

Kale is grown in exactly the same

manner as cabbage, except that the seed is planted where the plants are to stand, and thinned to eight inches or one foot apart in the rows.

Mustard seed is so small that a very little of it goes a long way. Simply open a very shallow furrow in the early springtime and sow the seed very thinly in this drill. When the plants appear they should be thinned, the thinnings being used as greens. The entire plant should be used before it starts to shoot the seed. Young, tender mustard plants make delicious greens, having a pungent flavor. They can be mixed with spinach or kale.

Swiss chard is one of the newer vegetables used as greens and likewise one of the best. It develops large leaf stems and very little root. It can be planted early and the young plants pulled out in thinning can be used for greens. Later the tender, fleshy leaf stems left in the row may be pulled off and used for greens. When finally thinned out, the plants should stand six to eight inches apart in the row. Swiss chard thrives best on a deep, rich, mellow soil similar to that required for beets. The variety known as Lucullus is considered the best.

DISCARDS TWO HALF-BREDS

North Carolina Live Stock Owner Does Away With Scrubs to Purchase Prebred Sire.

After careful calculation W. T. Kilby, a North Carolina live stock owner, decided to sell two half-breed bulls and to replace them with one pure bred. The United States department of agriculture, which recently enrolled this farmer in the "Better Sires—Better Stock" movement, approved his judgment.

POULTRY NOTES

There are a great many good methods of brooding chicks, but after all they are very much alike.

Eggs shipped to market should never be washed. It opens the pores and lessens the keeping qualities.

Sodium fluorid is recommended by the United States department of agriculture for the extermination of lice. It is a white powder and can be purchased at any drug store.



Part of a big importation of butter recently arrived in New York, which furnishes an object lesson in the value of standards and grades for food products.

PROFIT FROM STOCK AND VARIOUS CROPS

Enterprises Should Be Adopted That Are General.

Limited Demand for Some Product Not Generally Grown Will Sometimes Afford Few Farms Opportunity for Expansion.

Are the crops and live stock the farm is producing for sale to the non-producers of the community or for export to other communities such as can be made profitable when produced and sold locally or exported?

The best guide here, says the United States department of agriculture, is the practice of the community; enterprises should be adopted that are found generally on its farms. A limited demand from the nonproducers of the community for some product not generally grown locally, and for which many local farms are not adapted, will sometimes afford a few farms opportunity for expansion.

For instance, the plan suggested by the department for providing dairy products should, if followed, produce enough surplus calves to develop here and there cattle-raising and cattle-feeding farms. Some farms will be specially adapted to this purpose by having an abundance of suitable but unsuitable by-products, cheap pasture, or pasture land unsuitable for cropping. Other farms may develop a considerable business in the production of pork, or of pigs for supplying farms where brood sows are not kept.

"BETTER SIRES" FOR RABBITS

Official Emblem of Recognition Is Granted to Florida Man—Animals Not Officially Listed.

The first person in the United States whose "live stock" consists entirely of rabbits, and who applied for enrollment in the "Better Sires—Better Stock" movement, is Hamilton Coleman of Bay county, Florida. Rabbits are not officially listed among the classes of animals for whose improvement the better sires campaign is being conducted. However, in response to the spirit of co-operation shown and considering that the breeds of rabbits listed are raised for meat, the official emblem of recognition has been granted to Mr. Coleman. The rabbits listed include Flemish Giants, Spotted Giants, New Zealand and Belgian hares.

GENERAL FARM NOTES

Test your seed corn ear by ear.

Farm wages are higher than ever.

Treat small grain seed with formaldehyde to prevent smut.

Barley is an excellent grain feed for stock, being almost the equal of corn.

Use of a muddy or rusty garden tool is a misdemeanor punishable by failure.